

ORGANIC AGAVE SYRUP PREMIUM

T-CA-JAPR-0001/16
REV. 10

| PRODUCER: □ | | Productos Selectos de Agave SPR de RL de CV | |
|---------------------------------|----------------------------|---|--|
| ORIGIN: | | México | |
| COMPOSITION | | HAZARD(S) IDENTIFICATION | |
| AGAVE VARIETY : | BLUE AGAVE TEQUILANA WEBER | CLASSIFICATION OF MATERIAL: | Not Classified as Hazardous according to the Globally Harmonised System of Classification and labelling of Chemicals (GHS) |
| INGREDIENTS: | 100% ORGANIC AGAVE | | |
| CHARACTERISTICS: | SWEET VISCOUS LIQUID | | |
| SHELF LIFE: | 3 YEARS | FIRST-AID MEASURES | |
| PHYSICO-CHEMICAL SPECIFICATIONS | | SKIN CONTACT: | No measure, being a non-toxic product |
| BRIX: | 74 - 76° | EYE CONTACT: | If there is ocular contact, wash abundantly with clean water |
| COLOR: | 0 - 60 Pfund | INHALATION: | Not expected with this type of product |
| MOISTURE: | 20.0 - 28.0% | INGESTION: | No measure, being a non-toxic product |
| FRUCTOSE: | 80.0 - 95.0% | FIRE-FIGHTING MEASURES | |
| GLUCOSE: | 4.0 - 16.0% | IGNITION TEMPERATURE: | 300°F |
| SACCHAROSE: | MAX 3.0 % | METHOD OF FIRE EXTINCTION: | Chemical dust, Carbon Dioxide preferably |
| INULIN: | MAX 6.7% | CAUTIONS: | Do not expose the product to temperatures higher than 300°F |
| OTHER CARBOHYDRATES: | MAX 3.0% | HANDLING AND STORAGE | |
| ASH: | MAX 0.8% | Handle the product with caution, avoid spilling. Store the product in cool places at room temperatures; avoid high temperatures | |
| pH: | 4.0 - 6.0 | HYGIENE REQUIREMENTS: | Handle the product under Good Manufacturing Practices and/or specific food regulations. |
| MICROBIOLOGICAL SPECIFICATIONS | | DISPOSAL HANDLING: | Consult local regulations |
| TOTAL BACTERIA COUNT: | MAX. 100 UFC/g | STABILITY AND REACTIVITY | |
| MOLD: | < 10 CFU/g | STABILITY: | Stable under normal conditions of storage and handling |
| YEAST: | < 10 CFU/g | INCOMPATIBLE MATERIALS: | Strong Oxidants, Flames |
| COLIFORM: | ABSENT | DANGEROUS DECOMPOSITIONS PER COMPONENT: | N.A. |
| SALMONELLA: | NEGATIVE IN 25g | CONDITIONS TO AVOID: | Do not overheat; reduce heat if the product begins to produce smoke |
| E.COLI | NEGATIVE | | |
| CERTIFICATIONS | | | |
| Certified by: | | | |
| DATE | REVIEW | COMMENTARY | ELABORATED |
| feb-23 | 10 | Update logo | YMC |